

OIL ENCOUNTERED AT JENKINS WELL

The Big Oil Drill Closed Down Sunday Night and Casing Will be Run to Shut out Water.

A good showing of oil has been encountered in a limestone and sand formation at the Monett-Jenkins well four miles from Jenkins in Barry county. The big oil drill was closed down Sunday night to run casing in order to get rid of the water in the hole so that the expected oil sand can be entered with a dry hole.

Excitement is keen in Barry county. Over 1000 people visited the well Sunday to see the showings of oil. The news had spread to Monett, Purdy, Cassville, Crane and Aurora and hundreds of cars came to the well. All day they were there and some came in the morning and were still there at dark.

Each one who came had to see the oil with his own eyes. Officers and stockholders formed a bucket brigade and caught the water as it flowed from the well and carried it to the sunlight to show the visitors the rainbows of oil on the water. A rainbow of oil showed on most any bucket of water caught from the well, in the bales as it was raised from the well and small particles of oil raised from the cuttings in the slush bucket and broke on the top of the water and formed a rainbow of oil. Visitors saw the oil and smelled the gas. That was the routine all day long.

The oil was there and has been there for two days, no mistake about that. However, the officers and geologist of the company point out that only a good showing has been encountered.

The formation is a limestone and sand and carries some oil and the cuttings give a good chemical test of oil. Stockholders and officials believe that a good well will be the result as soon as the water can be successfully eased off and the formation penetrated a few feet further with a dry hole. At any rate the Monett-Jenkins well is a very popular place just now and will be the next few days until it is known what is just underneath the present formation.

The sale of units took a big jump Saturday and all day long, after the news came out, local people bought units. The price remains the same, \$10 per unit.

P. E. O. GIVES B. I. L. PARTY

The members of the P. E. O. Chapter gave a B. I. L. party, at Callamara, the home of Mr. and Mrs. F. P. Sizer, on Friday evening, at which the male members of P. E. O. families were entertained. A three course luncheon was served at 7:30 o'clock.

A mock initiation was given by members of the society dressed in sheet and pillow case garb, with a witch as a member of the team. The men were put through a number of clever "stunts" and the candidates enjoyed the sport as well as the audience.

Mrs. Arthur Anderson sang a solo Miss Flossie Charles gave a reading and Mrs. Wm. E. Rogers rendered a piano selection.

In a tailoring contest in which each was given a bundle of papers and some pins, with which to make a suit of clothing for her partner, Mrs. W. D. Steele and Mr. Holstine were the winners, Mrs. Steele receiving a tape measure and Mr. Holstine a box of bachelor buttons as prizes. Miss Dorothy Burke was the winner in a Chinese spelling bee and received an A. B. C. book as prize.

Later in the evening the men "initiated" some of the P. E. O.'s and sang a chorus and gave some yells. Mr. Sizer gave a highly humorous address on "The Burning Questions of the Day."

The following were present; Mr. and Mrs. Solon Wright, Mr. and Mrs. Wm. E. Rogers, Mr. and Mrs. F. P. Sizer, Mr. and Mrs. H. H. Westbay, Mr. and Mrs. Wm. E. Gray, Mr. and Mrs. W. D. Steele, Mr. and Mrs. H. M. McIntosh, Mr. and Mrs. H. P. S. Burke, Mrs. H. A. Gardner, Jesse Galloway, John T. Westbay, Mr. Holstine, Mrs. D. A. Peters, Mrs. Arthur Anderson, Mrs. L. E. Lines, Misses Ruby Lane, Arabelle Foster, Dorothy Burke, Bessie Meador, Mildred Callaway, Flossie Charles, Pearl Peters, Miss Gettys, of Athens, Tenn. Joe and John Gardner.

Mrs. Carl Anderson is spending the week-end with friends at Joplin.

NOTICE TO HUNTERS

We, the undersigned, will not allow any hunting or trespassing on our farms. Anyone caught trespassing will be prosecuted to the full extent of the law.

Monroe Lovings
E. Bolton
John Schirmer
Mary Ballay
James Ackerson
August Veith
August Ackerson
Henry Veith
Frank Birkenbach
G. W. Johnston
Lawrence H. Roetto

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MONETT FRUIT GROWERS' MEET TO VOTE ON CONSOLIDATION

The regular annual meeting of the Monett Fruit Growers' Association met Saturday afternoon at 2:30 o'clock in the assembly room of the First National Bank. The main object of the meeting was to take a vote on the resolutions authorizing the consolidation of the Monett Fruit Growers' Association with the Ozark Fruit Growers' Association.

Other important business matters were first disposed of, first selecting officers for the ensuing year. The elected ones were C. S. Haddock, president; F. R. Dummit, vice president; E. A. O'Dwyer, secretary. They also selected the First National Bank as depository.

Following the business meeting, Mr. C. M. Edmonds, who is here in the interest of the Dehydration plant for Monett, gave a brief talk, and greatly interested the members of the meeting. His talk was on what the Dehydration was, and what it would mean to Monett to have a plant here. Mr. Edmonds is working hard for the plant for Monett, and with the cooperation of the Monett towns people and the farmers, he will succeed in establishing the plant in our city.

A standing vote was then taken in regard to the adoption of the consolidation resolution and it carried by a big majority.

About forty berry growers attended the meeting.

ASK FARMERS TO BURN OUT BRUSH

Columbia, Mo., Nov. 3.—Missouri farmers are to be asked to take steps this fall to lessen the destructiveness of the chinch bug on Missouri's wheat crop of the coming season, according to Prof. A. C. Purvill, extension assistant in entomology at the college of agriculture of the university here, who has begun a campaign to get Missouri farmers to burn the grass along roads and fences on their farms.

The railroads in the state also have been asked to cooperate in this movement to eradicate the chinch bug, according to Professor Purvill, by burning off the right-of-way along all lines. The purpose of burning the grass along roads and fences and the railroads, according to Professor Purvill, is to destroy the harboring places of the chinch bug. Directions for the most effective chinch bug control have been sent out to county superintendents and farm agents who are urged to remind farmers in their communities of the necessity of taking action against the pest this fall. It is estimated that careful burning of right-of-ways along the railroads in Missouri would save, for transportation of wheat alone, about 10,000 bushels of wheat in every thirty-six miles of track during the chinch bug years.

MISSIONARY MEETING

The Women's Foreign Missionary Society of the Methodist church met at the home of Mrs. Vance Davis Friday afternoon.

Mrs. W. A. Watson called the meeting to order in the absence of the president, Mrs. Willoughby. Mrs. Horton read the scripture lesson and Mrs. Shriver offered prayer.

Enthusiastic plans were made for the Twentieth Annual Convention of the Springfield District of the Woman's Foreign Missionary Society which convenes at the church on Tuesday, November 8th. This promises to be very interesting and all members of the society are urged to be present at every session. A cordial invitation is also extended to the public to attend.

Leaflets on health regulations and the Mystery Box made a very instructive study hour.

After business was disposed of, Mrs. Davis, assisted by Mrs. James, served delicious refreshments and a pleasant social hour was enjoyed. This was one of the most interesting meetings of the year.

Steve Mueller was a visitor in Springfield, Saturday.

Billy Sunday, famous evangelist, passed through Monett Saturday morning, and while waiting between trains had breakfast at the Martin Hotel.

POLICE MATRON WEDS MONETT MAN

Miss Wathena B. Hamilton, police matron of Joplin, and for more than twelve years a leading welfare worker, was married Monday afternoon to W. H. Long of Monett, special Frisco officer, formerly a federal prohibition enforcement officer with headquarters in Kansas City.

The wedding, a quiet and simple one, took place in the home of Mr. and Mrs. Percy Taylor, No. 608 North Sergeant avenue, in the presence of a few relatives and friends.

Immediately after the wedding, the couple left by motor for Monett, where they will reside temporarily. They plan to go to Clarksburg, Mo., soon, where the groom owns a merchandise store.

HOME BUILDERS CLASS ELECTS OFFICERS

The Home Builders class of the Methodist Sunday school, met before the lesson hour Sunday morning and elected the following officers: president, Mrs. A. W. Gilbert; vice president, Mrs. John White, secretary, Mrs. J. F. Amber; press secretary, Mrs. John White. There was a large number present.

MEETING OF RURAL PHONE SUBSCRIBERS

A meeting of the rural phone subscribers was held Saturday afternoon in the O. R. C. hall. More than a 100 farmers and their wives were present. The meeting was very beneficial and every one enjoyed it.

The following officials of the Southwestern Bell Telephone company were present: R. G. Porter, commercial manager; M. T. Sherman, district plant chief; Mr. Doling, district traffic chief; Mr. Garrison, manager at Lamar; Mr. Crawford, manager at Neosho, and V. C. White, route manager.

Short talks were made by the officials, and by Frank A. Wightman. A musical program was furnished by Misses Lester Cox, Frances Crump, Opal and Lorraine Kring. Punch and wafers were served, and the men enjoyed a smoke.

HARMONY COMMANDERY INITIATES

Harmony Commandery held a special convocation Thursday and initiated twelve members into the order. Circle No. 1 of the Methodist church served the banquet to 147 Templars and their families.

THE HOME GARAGE IS SOLD

The Home Garage, No. 214 Fourth street, changed ownership this week and W. H. Lloyd, Floyd M. Huffman and Henry Long are now in possession of the business. Mr. Walter Feehan who has held a half interest in the Garage with Mr. Long, sold his interest and is making preparations to move to Wichita, Kansas.

The new owners need no introduction to the people of Monett. Mr. Lloyd has been in business in Monett a number of years, and has made good in every way, and has made hosts of friends who will give him their liberal support in making the new enterprise a success. Mr. Huffman is an experienced automobile mechanic and for the past several years has held a position in the Spratley Garage, and Mr. Long is also an experienced machinist.

They are now in charge of the new business and will be glad to meet old customers and also new ones.

Rev. Luther Carlin went to Exeter, Saturday morning.

A son was born to Mr. and Mrs. Exposito Friday morning, November 4. Mrs. Exposito is at the home of her mother, Mrs. Drew Taylor.

REDUCTION IN RATES ANNOUNCED BY FRISCO

General Cut on Agricultural Products by Way of Gulf Ports Will Be in Effect Soon.

A "Substantial reduction" in freight rates on wheat, corn, barley, oats, hay, flour and all other products of the soil, was announced yesterday by the Frisco railroad, through its vice president, Alexander Hilton, in a message to C. A. Redden, division freight agent, with headquarters at Joplin.

The date of the effectiveness of the reduction was not definitely announced, but it was stated that it will be soon.

"These reductions, made by the Frisco are part of a general policy of the company to do everything possible to assist in the development of the farm and farm products in the territory covered by its rails."

BERT SMITH HEARING TO BE HELD NOVEMBER 11

The case of the City against Bert Smith, charged with peddling meat without a city license, was continued to Friday November 11. It will be held before Judge J. L. Hobbs.

SCIENCE MAKES RAPID ADVANCE IN DEHYDRATION

By Removing Water Twenty Carloads Of Food Can Be Reduced to Two Without Loss.

Twenty carloads of any fresh fruit or vegetable can be reduced to two carloads, and this without any loss of flavor or nutritive values. This is only one of the great possibilities of dehydration, according to C. M. Edmonds of the Hammond System of Dehydration for the State of Missouri. This concern is forming a local organization at Monett to build a Dehydration plant and is interested in teaching the doctrine of dehydration to the farmers and housewives of this community. It is not the object of this firm to sell any of the dehydrated goods at this time, but to convince the ultimate consumer that this is the method of successfully combating high prices and of solving the problem of how to obtain apparently fresh corn on the cob for consumption during the Christmas holidays.

It is remarkable just what strides have been made along this line since the first days of the war when dehydration was made a part of the plan for the feeding of combatants. Today it is possible to take turnips, or, in fact, any vegetable or fruit, and entirely remove the water, thus arresting any process of decomposition. After this has been done the result may be kept for an indefinite time, and then by merely immersing in water can be brought back to its original state.

Germans Were Pioneers.

Germany was the pioneer in this process but the United States has taken the lead during the past few years. It is declared on reliable authority that England had some 30,000 tons of dehydrated vegetables left after the Boer war. This was used in the World war and apparently the food was just as good as when it had first been preserved. However, the methods of dehydration have undergone a revolutionary change since that time and the process has been made so simple that the farmer is now able to take advantage of advanced preserving methods, both at a profit to himself and the ultimate consumer.

It is easy to realize just what this will mean to the country in general for in the past millions of pounds of fruit and vegetables have been left on the ground, on account of high freight rates, shortage of labor and various other causes. With a dehydration plant at Monett this great loss can be placed on the right side of the ledger.

Who fails to remember the long string of vegetables and fruits that at one time hung from the rafters of the smokehouse. This was but one process of dehydration. In fact, the Egyptians were experts in this line, as far as it developed back in that time. But their process was not the advanced method which has reached perfection within recent years.

Old Way Unsatisfactory.

There was a jingle which was popular about forty years ago. This little rhyme registered the turning of public opinion against the old methods of drying fruit. It follows:

And on a dirty string they're strung
And from a filthy pole they're hung
And there they form a roost for flies
Until they're ready to make pies;
Tread on my toes and tell me lies,
But don't pass me dried-apple pies.

This jingle showed conclusively that people were far from satisfied with the primitive method of drying fruits. During the war, however, the whole matter of drying foods was gone into thoroughly by the government, and it was brought to a high state of perfection. It is now possible to dehydrate so that the cells are not broken up and the food products remain the same; with the addition of water they assume their natural shape and taste.

Herbert Quick said in an article two

years ago:

"I believe that in the not distant future there will come about a great revolution, selling and storing our vegetables and fruits. I believe that this will profoundly affect all city dwellers, the farmer, gardener and fruit grower. And I am convinced that new processes of dehydration that are coming in will make it more profitable to preserve many meats by taking the water out of them by salting, smoking and using cold storage."

Sees Big Industry.

"I am convinced that an immense industry will be established in the dehydration of fish and shellfish, and that dehydrated oysters, clams, shrimps and many other fish will be sold, with all the manifold vegetables and fruit products, in light cartons, weighing a fraction of what they weigh now, instead of in cans and refrigerator cars; that such meats as caribou and reindeer will come to us as good as when killed; that vegetables, fruits and meats will be converted from perishable to imperishable commodities, so that the surplus of a good year may be carried over to lean years without loss; carried on warehouse receipts as wheat and cotton are now carried."

"I believe that by dehydration a large part of the more than 50 per cent of our fruits and vegetables which now spoil will be saved, that we shall be able to ship such things as sweet potatoes and potatoes, for instance, to foreign countries without danger from freezing or rotting, and that these products will be so reduced in bulk and weight that one railway car or one ship will carry as much food as ten carry now; that it will be as good in quality as the foods we obtain by our present methods, and much of it better, and that by this development of saving food by taking out the water in it the world will be able to support its present population in greater comfort, and to care for an immensely greater population in case of the seemingly inevitable increase as it takes place."

Cheer for Flat Dweller.

"I believe that the time is coming, and coming soon, when by the use of processes that have now been perfected the city flat dweller will be able to keep for any length of time all the vegetables and meats needed to furnish forth any ordinary meal in cartons in a cupboard, without ice, and in such a flat from these cartons will be taken the things from which to prepare a soup of either meats or vegetables, and oyster or clam stew, shrimp, a steak, potatoes, stewed tomatoes, French fried, German fried, lyonnaise or mashed potatoes, any cooked vegetable such as beets, carrots or string beans for the salad, any kind of hot or cold fruit dried except the ones served raw. Dehydrated milk may be served, as now."

Each day sees his prophecy bearing onward to fulfillment. It stands to reason that any process that can condense one ton of pumpkins into 200 pounds, without any loss of food value or flavor, is a development that will revolutionize production, transportation and consumption.

Would Have Helped Russia.

Take, for instance, the present condition in Russia. With proper equipment this could have been virtually alleviated. And it is forecast that in the near future no such conditions will be present among civilized peoples. Dehydration will work the miracle.

E. C. Horst, one of the largest dryers of vegetables and fruits in the United States, says:

The drying of vegetables is a very old proposition. It was supplanted something like thirty or forty years ago by the canning industry, and very little attention was

paid to the question of drying of vegetables. The Boer war and the Alaska excitement of 1898, somewhat revived the industry, and a great amount of vegetables were dried at that time, though the process was rather crude, as it was, it was successful, and the products were used then. What was left over, for instance, from the Boer war was successfully used in the present war by the British government, and that has been after the lapse of a period of about eighteen years; and I cite that to show the keeping quality of the dried vegetables.

"Since that time, and particularly within the last six or eight months, there has been a great deal of experimental work done on the subject of drying of vegetables, and up to the present time the work has gone along so far that the product today, in my opinion, is fully equal when cooked, to the fresh products, as one gets in the city, taking, of course, into consideration that vegetables, before they reach the consumer have undergone quite a delay in handling, shipping, and rehandling, and they become aged by time; and in keeping fresh vegetables, say, from the harvest time to the consuming time in the middle of the winter is a long time, during which the vegetables more or less depreciate. The dehydrating process takes that vegetable fresh from the farm, immediately dries it, and dries in it such a way that substantially the freshness of the farm is preserved; and in my opinion and in the opinion also of the very finest hotels of the United States, who have made extensive trials of these recently made products, they are fully as good as fresh vegetables."

Hotels Do It.

"I have an abundance of letters here from a number of the finest hotels in the country—for instance, the Ritz-Carlton of New York and the Willard of Washington, who have tried out the product. A number of our hotels in San Francisco are using dried vegetables in place of fresh vegetables, where they have the fresh vegetables the year around."

It appears to be the fashion to ridicule any new method of preparing food stuffs. This seems to be a characteristic of the human race. When canning was first instituted there were thousands who refused to touch the stuff. And it was years before this prejudice was overcome. Many old-timers will not eat food preserved in this way even at this time.

Vegetables and fruits are recognized by scientists to be the greatest of life-giving foods. It has been pointed out that a certain class of peasants, living in the south of Italy, has subsisted entirely on vegetables for generations. These simple farmers are said to have the finest constitutions known to investigators.

One of the chefs of a prominent hotel in Kansas City made a special trip to a dehydration plant to investigate the claims made in the defense of foods preserved in this way. After trying some of the samples he was convinced that the process was logical.

Chef Was Convinced.

"However," he said, "if you can show me that you can preserve the alligator pear I will say that a fortune is made in this one article of diet." The pear was furnished and the chef agreed that the job was done in a perfectly satisfactory manner.

Plans are now being made to introduce the process of dehydration in a manner that everyone interested may be properly informed on the matter.

Further information may be had regarding the dehydration plant to be built at Monett by calling on any of the committee or Edmonds and Winters at Broadway Hotel.

—Advertisement.

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TONIGHT
Tomorrow
Alright

NR is a mild, vegetable laxative to relieve Constipation and Biliousness and keep the digestive and eliminative functions normal.

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Your Druggist

LOGAN D. MCKEE, Druggist.